

atelier

- PARKER HOUSE ROLLS**
nordic creamery wisconsin butter,
maldon sea salt, chives

12
- PERUVIAN-STYLE CEVICHE***
shrimp & crab, lime, cilantro, leche de tigre, red
onions, garlic chips, fresnos, avocado, hominy

20
- PROSCIUTTO &
WHITE CHEDDAR CROQUETTES**
brussels sprout salad, dried cranberries,
chipotle-yogurt sauce

18

salads & soup

- salad add ons:** white spanish anchovies +3 | roasted chicken breast +8 | gulf shrimp +10 | scottish salmon* +12
- ‘MIDWEST IS BEST’ SALAD**
werp farms greens, neuske’s bacon, candied pecans, honeycrisp apples, port-soaked cranberries, 6-month aged manchego,
mustard seed vinaigrette

20
- MARKET SALAD**
hand-selected local finds from market today

18
- NEW SKOOL CAESAR***
little gem, endive, crouton crumbs, shaved pecorino, egg yolk vinaigrette, spring peas, white anchovies

18
- SPICY CHICKEN & MUSHROOM SOUP**
spicy chicken broth, sesame, napa cabbage, four star mushrooms medley, pulled chicken, nueske’s bacon, scallions

8/16

between bread

- DEARBORN BURGER***
USDA prime ground beef, wisconsin cheddar, special sauce, bibb lettuce, dill pickles, brioche bun

25
- THE CUBANO**
pork belly carnitas, prosciutto, spicy yellow mustard, aged swiss, dill pickles, soft grilled baguette

24
- CORNERED BEEF REUBEN**
housemade corned beef, sauerkraut, aged swiss, 1000 island, marble rye

24
- BUFFALO CHICKEN**
blue cheese-boursin spread, buttermilk-battered chicken thigh, dill pickles, housemade buffalo sauce, rainbow slaw, ciabatta

23
- CHICKEN SHAWARMA LAVASH**
feta, marinated red cabbage, roasted garlic sauce, housemade hot sauce, pressed & grilled lavash

26
- MUSHROOM MELT**
four star mushrooms medley, truffle boursin spread, aged swiss, caramelized onions, shiitake dipping broth

23
- FRIED CALAMARI BLT**
dill & caper aioli, black pepper bacon, bibb lettuce, heirloom tomato, rustic ciabatta

27

dearborn “tavern” pizza

- PROSCIUTTO “TARTE FLAMBÉE”**
truffle bianca sauce, la quercia prosciutto,
caramelized onions, aged gruyère cheese,
cured egg yolk drizzle, grated parmesan, chives

26
- CHICAGO-MADE PEPPERONI
& HOT HONEY**
tempesta artisan pepperoni, pecorino, fresh basil,
heaven’s habanero honey, pomodoro sauce,
mozzarella

26
- CRISPY BUFFALO CHICKEN**
crispy chicken thighs, buffalo mozzarella,
blue cheese crumbles, pickled red onions,
fried jalapeño peppers, buffalo sauce, ranch drizzle,
cilantro

24
- SPICY LOBSTER, SHRIMP & BURRATA**
marinated lobster & shrimp, pomodoro, burrata,
basil oil, calabrian chili, crispy shallots, chives

40

main

- PROTEIN BOWL***
arugula, tatsoi, quinoa, herb-yogurt
dressing, pepitas, feta cheese, avocado,
cucumber, shaved carrots,
medium-boiled egg

24
- FISH & CHIPS**
icelandic cod, dearborn fries, rainbow slaw,
charred lemon & malt vinegar
{THE ONE THAT BEAT BOBBY FLAY}

28
- SHRIMP & GRITS**
wild gulf shrimp, cheddar & fresh corn grits,
creole butter

25

enhancements

- PARMESAN TRUFFLE FRIES** 13
- CRISPY BRUSSELS SPROUTS** 13

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3.25% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this surcharge removed from your check.

chef AARON CUSCHIERI

proprietors AMY LAWLESS & CLODAGH LAWLESS

sparkling & rose

- CHAMPAGNE

GIMONNET GONET L'ORIGINE
BLANC DE BLANC, GRAND CRU
LE MESNIL SUR OGER, FR {NV}
- CREMANT DE LOIRE

ELISA BY VEUVE AMIOT
LOIRE VALLEY, FR {NV}
- PROSECCO

ZARDETTO
VENETO, IT {NV}
- LAMBRUSCO

VENTURINI BALDINI
EMILIA-ROMAGNA, IT {NV}
- DAILY ROSE

ASK YOUR SERVER FOR DETAILS

dry & sweet

- MANZANILLA SHERRY {3oz pour}

LA CIGARRERA
SANLUCAR DE BARRAMEDA, ES
- MOSCATO D' ASTI

BRICCO RIELLA
PIEDMONT, IT {2024}

all the fun, no booze

- NOUVIE DE-ALCOHOLIZED
SPARKLING VERDEJO

LA MANCHA, ESP {NV}
elderflower, citrus, stone fruits, gooseberries
- WHITE PEACH & RAZZ

white peach, raspberry, fever tree sicilian
lemonade — served long
- CUCUMBER PIÑA-SERRANO "LIMEADE"

pineapple-cucumber chili agave, seedlip
notas de agave, seedlip garden 108, fever
tree lime & yuzu sparkling — served long
- BLOOD ORANGE-STRAWBERRY

blood orange-strawberry demerara,
seedlip spice 94, seedlip grove 42, fever
tree sparkling grapefruit — served long
- LYRE'S AMALFI SPRITZ

classic green apple tartness, soft pear,
peach & red apple — wine glass over ice
- FREDDIE'S ROOT BEER

buffalo trace distillery — frankfort, ky
- VALRHONA HOT CHOCOLATE

housemade marshmallow

white wine

- gl

35

CARRICANTE & CATARRATTO
MURGO ETNA BIANCO
SICILY, IT {2023}
- 15

SAUVIGNON BLANC
SARL G.L. DELAILLE
LOIRE, FR {2023}
- 14

SAUVIGNON BLANC
ORCHARD LANE
MARLBOROUGH, NZ {2024}
- 14

GRUNER VELTLINER
GLATZER
CARNUNTUM, AT {2023}
- 14

ALVARINHO
GRAÇA DA PEDRA
MONÇÃO E MELGAÇO, PT {2022}
- MP

CHENIN BLANC
BADENHORST SECATEURS
SWARTLAND, ZA {2024}
- 14

CHARDONNAY
BRAVIUM
RUSSIAN RIVER VALLEY, CA {2024}
- 14

CHARDONNAY
AMICI CELLARS
SONOMA COAST, CA {2023}

drafts

- MOODY TONGUE ORANGE BLOSSOM

blonde ale — chicago {6% abv}

10
- YUENGLING AMBER LAGER

traditional lager — pottsville, pa {4.5% abv}

10
- MOODY TONGUE HOPFENWEISSE

hoppy, german-style hefe — chicago {7% abv}

10
- REVOLUTION COLD TIME LAGER

clean, crisp lager — chicago {4.8% abv}

10
- GUINNESS IRISH STOUT

irish dry stout — ireland {4.4% abv}

11
- HALF ACRE BODEM IPA

east style meets west — chicago {6.7% abv}

10
- OFF COLOR APEX PREDATOR

farmhouse ale — chicago {6.5% abv}

10
- KROMBACHER PILSNER

german pilsner — germany {4.8% abv}

10
- HALF ACRE DAISY CUTTER

pale ale — chicago {5.2% abv}

10
- SIERRA NEVADA HAZY LITTLE THING

unfiltered hazy ipa — chico, ca {6.7% abv}

10
- THREE FLOYDS ZOMBIE DUST

undead pale ale — munster, in {6.5% abv}

10

red wine

- gl

17

FRAPPATO & MASCALESE
CARUSO E MININI
SICILY, IT {2023}
- 15

PINOT NOIR
CLINE SEVEN RANCHLANDS
SONOMA COUNTY, CA {2022}
- 15

CANNONAU
OLIANAS
SARDINIA, IT {2023}
- 15

SANGIOVESE
TREGOLE CHIANTI CLASSICO
TUSCANY, IT {2022}
- 14

CORVINA & RONDINELLA
BUGLIONI I'IMPERFETTO SUPERIORE
VALPOLICELLA CLASSICO, IT {2022}
- 16

BARBERA D' ASTI
GUIDO BERTA
PIEDMONT, IT {2022}
- 17

CABERNET SAUVIGNON
PEPI LIGNANA
MAREMMA, TUSCANY IT {2021}
- 24

CABERNET SAUVIGNON
MINER "EMILY'S CUVÉE"
NAPA VALLEY, CA {2019}

package brews

- MODELO ESPECIAL

pilsner lager — mexico {4.6% abv}

9
- REVOLUTION ANTI-HERO

india pale ale — chicago {6.7% abv}

9
- MODELO NEGRA

munich dunkel-style lager — mexico {5.4% abv}

9
- MILLER LITE

light lager — milwaukee, wi {4.2% abv}

8
- COORS LIGHT

light lager — golden, co {4.2% abv}

8
- HEINEKEN

lager — holland {5% abv}

8
- MAGNERS

cider — ireland {4.5% abv}

9
- VANDERMILL HONEYCRISP CAN

cider — spring lake, mi {5.9% abv}

9
- ERIS PEDESTRIAN CAN

dry, crisp cider — chicago {6% abv}

9
- MOODY TONGUE CHOCOLATE CHURRO

porter — chicago {7.0% abv}

10
- GUINNESS 0.0 NITRO CAN N/A

balanced with bitter & sweet roasted notes
— ireland {0% abv}

9
- ATHLETIC UPSIDE DAWN CAN N/A

classic golden style — connecticut {0% abv}

9

cocktails

- OLD FASHIONED

george dickel 8yr bourbon, raw sugar demerara, regan's orange
bitters — ice block

18
- MAKE IT LUCKY

with teeling small batch irish whiskey

18
- DALEY MANHATTAN

drip-infused select dickel rye 90p, carpano classico sweet vermouth,
angostura bitters — rocks or up

18
- DB SPANISH G&T

db gin, fever tree tonic, fresh lemon, thyme & juniper berries
— classic bubble goblet

17
- SPICY BEE-ACH

db gin, mathilde mandarin liqueur, ketel one peach & orange
blossom vodka, suze gentian, heaven's hot honey, lemon — coupe

18
- SOUTH OF VERDITA HILL

drumshanbo pineapple gin, drumshanbo gundpowder gin,
coconut demerara, lime, mint, cilantro — nick & nora

18
- PINK DOVE

centenario plata tequila, giffard pamplemousse liqueur, chipotle-
strawberry agave, ancho reyes chili liqueur, lime, regan's orange
bitters, club soda, tajin rim — served long

18

- HUNG UP ON LYCHEES

jasmine green tea-infused koval vodka & bombay gin, ketel one
cucumber & mint vodka, st. germain elderflower liqueur, yuzu,
lychee, lemon — served up

18
- CARIBBEAN DAYDREAM

ten to one white rum, bacardi reserva ocho rum, giffard rhubarb
liqueur, giffard banane du brasil, raspberry, coconut cream, lime
— collins over crushed ice

18
- NOT YOUR 'ANTS' MARGARITA...

casa noble tequila blanco, doña vega mezcal espadín, hibiscus,
blackberry agave, lime, chicatana mora salt rim, (chili-ant salt)
— rocks

18
- GLUHWEIN {SERVED HOT}

burgundy, tawny porto, brandy, cinnamon, star anise, clove,
allspice, lemon, orange, golden raisin, dried apricot

16

TASTE OF HOPE 18

grey goose vodka, rhubarbe liqueur,
allspice dram, fruitful yuzu, pomegranate-
cinnamon shrub, lime — up

*portion of proceeds donated to American Cancer Society

